



Christmas Eve Dinner 2020

Chef's choice canapes

Starters

Grilled Mediterranean vegetable terrine, rocket and hazelnut pesto (VE)

Cured Scottish salmon with beetroot, buttermilk, tarragon, orange curd, pickled baby beetroot

Ballotine of corn-fed chicken and ham hock, pickled girolles, tarragon mayonnaise, honey mustard dressing

Mains

Spiced Cornish cod, curried cauliflower, cauliflower purée and mango relish

Roasted artichoke and courgetti risotto, courgetti fritters, confit lemon, salt dried chickpea (VE)

Canon of British lamb, Anna potato, spinach, chestnut and onion purée, cranberries

Desserts

Carrot cake, ginger foam, blood orange gel (VE)

Guanaja chocolate mousse and macadamia nut brownie, white chocolate ice cream

Grand Marnier and orange mousse cheesecake, honeycomb, orange gel, vanilla milk ice cream

Coffee, tea and petit fours

Wine List

RED - 2018 Durbanville Hills Pinotage, Durbanville SA - Rich, fruity character, raspberries & red cherries

WHITE - 2018 Vidal Sauvignon Blanc, Marlborough NZ - Classic Gooseberry & passionfruit aroma, mingled with crisp & grassy flavours.





SOPWELL
HOUSE

Children's Christmas Eve Dinner 2020

Children aged 12 and under can choose any of the below dishes or alternatively a smaller portion of the adult Christmas Menu.

Starters

Winter vegetable soup with pasta and basil (V)

Cantaloupe melon with cranberry sauce

Vegetarian tacos (V)

Mains

Dingley Dell sausages and buttery mash, light gravy

Roast salmon, tenderstem broccoli, plain rice

Buttered farfalle pasta, diced tomatoes, grated cheese (V)

Desserts

Chocolate mousse pot, gingerbread man biscuits

Raspberry, vanilla, white chocolate ice cream, wafers

Fresh fruit salad

